



EASTER 2026

BRUNCH

HUMMUS TOAST thick cut sourdough, hummus, tomato, olives, za'atar spiced feta, dill, pickled onions add 1 poached egg +4, add 2 poached eggs +6	16
BLT BENEDICT poached eggs, arugula, applewood smoked bacon, tomato, homemade hollandaise served with a side of fruit	21
CROISSANT BREAKFAST SANDWICH scrambled cage-free eggs, candied bacon, gruyere, maple aioli, served with side of fruit	19
SURF & TURF BURRITO egg, cheese, chipotle crema, breakfast potatoes	25
STUFFED FRENCH TOAST lemon ricotta, blueberry lemon compote, powdered sugar, maple syrup	18
WILD MUSHROOM SKILLET eggs, housemade chimichurri sauce, breakfast potatoes	19
EGGS ANY STYLE applewood smoked bacon, breakfast potatoes	19
LITTLE GEMS SALAD anchovy, crouton crumble, sesame caesar dressing add avocado +4, chicken +8, shrimp +10, salmon +12	9/16
FARMERS MARKET SALAD super greens, watermelon radishes, beets, tomatoes, cucumber, seasonal fruit, goat cheese, stone ground mustard-champagne vinaigrette add avocado +4, chicken +8, shrimp +10, salmon +12	9/16
BLACK RAIL ½ LB BURGER havarti cheese, black garlic aioli, applewood-smoked bacon, lettuce, tomato with choice of little gem salad or Belgian-style fries	22
PRIME RIB FRENCH DIP thinly sliced grass-fed prime rib, horseradish cream, au jus with choice of little gem salad or fries	25
NASHVILLE HOT CHICKEN SANDWICH panko-crusted boneless chicken dipped in Nashville hot sauce, cilantro-buttermilk coleslaw, house pickles, brioche bun, with choice of little gem salad or Belgian-style fries	25
ARTICHOKE PIZZA marinara, goat cheese, charred tomato, red onion, arugula, balsamic glaze	20

SHARE

GARLIC PARMESAN BELGIAN-STYLE FRIES garlic aioli	10
CRISPY BRUSSELS SPROUTS sun-dried cranberries, toasted almonds, balsamic-maple drizzle	16
ANGEL'S SALUMI CHARCUTERIE assorted meats, whipped ricotta, jam, whole grain mustard, marinated olives, cornichons, ciabatta add 2 cheeses +5	20
KINO GARLIC SHRIMP olive oil, chili d'arbol, ciabatta	19
AHI POKE avocado, cucumber, cilantro, pickled ginger, sweet ponzu, wonton chips	19
BURRATA + CIABATTA housemade basil pesto, blistered cherry tomatoes, balsamic glaze	18

LARGER PLATES

MOROCCAN BRAISED LAMB MEATBALLS feta cheese, harissa, braised pepper sauce, herbed rice, mint salad	28
CALABRIAN-MARINATED AIRLINE CHICKEN BREAST mashed potatoes, seasonal vegetables, romesco sauce	26
HEARTH OVEN-BAKED SALMON chilled dill labneh, seasonal vegetables, pomegranate seeds, pomegranate molasses	35
BLACKENED SHRIMP TACOS (3) herbed basmati rice, chipotle cream, pickled red onions	24
GRILLED NEW YORK STEAK sterling silver premium beef, garlic-herb butter, Belgian-style fries add shrimp skewer + 10	55
ROASTED WILD MUSHROOMS purple cauliflower, shishito peppers, pickled red onions, romesco sauce, wild rice	25
TOMATO BASIL PASTA house-made linguine, charred tomatoes, garlic, white wine, chile flakes, EVOO add chicken +8, shrimp +10	22
SPICY PANCETTA RAGU PASTA house-made casarecce, chili flakes, burrata, fresh basil, parmesan bread crumbs add meatball +8	29

LITTLE CHEFS 11

SCRAMBLED EGGS + BACON served with side of fruit
FRENCH TOAST with bacon served with side of fruit
LINGUINE butter + parmesan or marinara + parmesan
KIDS BURGER with fries, lettuce, tomato add havarti + 1
KIDS PIZZA marinara, mozzarella cheese

Due to fluctuating costs, and in order for us to continue to provide you, our valued guests, with the quality food & service you have come to expect we are instituting a 5% supplemental fee on all transactions. As a locally owned family business we thank you for your continued support of our family of restaurants.

20% gratuity added to parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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HAND-CRAFTED COCKTAILS

PURPLE RAIN empress gin, lemon, champagne, lavender bitters	13
EL CAMINO jalapeño + cilantro infused tequila blanco, agave nectar, lime	14
FLOR Y FUEGO mezcal, jamaica, lime, ancho reyes chile liqueur	16
BLACK RAIL SANGRIA red wine, rum, brandy, orange, peach, clove	13
JUST CHAI ME spiced rum, chai, lime, orgeat, demerara	15
BOURBON RHAPSODY brown sugar, clove, antica vermouth, pomegranate, angostura bitters	16
BLACK RAIL OLD FASHIONED featured whiskey, orange bitters, demerara	MP
RESERVE WHISKEY FLIGHT a selection of unique whiskeys, ask your server or bartender for today's selections	MP

WINES BY THE GLASS

SPARKLING

BLANC DE BLANCS , Chamdeville, France	11
PROSECCO , La Marca Brut, Italy (187ml)	14
BRUT ROSE Chandon, California (187 ml)	15

WHITE

	6 oz/9 oz
SAUVIGNON BLANC , The Crossings, Marlborough, NZ	12/18
PINOT GRIS , J Vineyards, California	12/18
ALBARINO , Mar de Frades, Rias Biaxas	14/21
CHARDONNAY , Black Rail Kitchen, California	12/18
CHARDONNAY , William Hill, North Coast	14/21
ROSE , Fleurs de Prairie, Cotes de Provence, France	12/18

RED

	6 oz/9 oz
PINOT NOIR , Chalk Hill, Sonoma Coast	15/22
RHONA BLEND , Thacher 'Constant Variable' Paso Robles	16/24
CABERNET FRANC , Austin Hope 'Quest', California	14/21
CABERNET SAUVIGNON , Black Rail Kitchen, California	12/18
CABERNET SAUVIGNON , Grgich Hills, Napa Valley	20/29

DRAFT BEER

BOOZE BROTHERS 'LOS HERMANOS' MEXICAN LAGER Vista, 4.2%	CARLSBAD BREWING CO. 'SMASHIN' IPA Carlsbad 6.0%
BLACK RAIL BLONDE ALE Carlsbad, 4.8%	BLACK RAIL WEST COAST IPA Vista 6.7%
PURE PROJECT 'RAIN' PILSNER Vista 5.3%	BLACK RAIL HAZY IPA Carlsbad 7.2%
BURGEON 'CARLSBAD CRUSH' MOSAIC PALE ALE Carlsbad 5.8%	KARL STRAUSS 'FRANK THE DANK' DOUBLE IPA San Diego 8.5%
BAMBUCHA TROPICAL GUAVA HARD KOMBUCHA Vista 6.0%	ROTATING TAP Ask about today's selection